

BESPOKE

WINE BAR & KITCHEN

PRIVATE DINING

OVAL
HOTEL

SELECT YOUR SPACE

Bespoke's sprawling layout creates a number of different spaces suited to gatherings of all kinds.

Our staff will work with you to find the right fit, with consideration given to atmosphere, views, privacy and audio visual requirements.



TASTING TABLE

Lights twinkling overhead, thousands of bottles ready to be plucked off the shelf, plush leather seating and your own long table. This space is stylish, welcoming and perfect for pre-event or post-work gatherings.

Our pick for this space:
Shared Platters (page 10)

CAPACITY

**Sit-down
tasting:**
up to 22 guests

**Cocktail-
style tasting
(standing):**
up to 40 guests

B





RESTAURANT

The Bespoke dining room enjoys bright natural light and long tables overlooking the hallowed turf below. Plan a long lunch or dinner with great shared food and wine, ideal for a scenic celebration or lunch with colleagues and clients.

Our pick for this space:

Shared Lunch or Dinner (page 8-9)

CAPACITY

**Full restaurant,
sit-down dinner:**
up to 100 guests

**One long table,
sit-down dinner:**
up to 30 guests

PRIVATE DINING ROOM

A secluded space with the best views in the stadium, Bespoke's new private dining room is simply unparalleled for celebrations, special occasions or extended meetings and workshops. Expansive glass walls draped with sheer curtains allow for total privacy while creating a stylish, light-filled space – you've got the place to yourself.

Our pick for this space: **Shared Lunch or Dinner (page 8-9); Corporate Packages (page 13)**

CAPACITY

Cocktail

Cocktail-style reception:
up to 100 guests

Boardroom Style

Mezzanine floor, boardroom-style setup:
up to 26 guests

Sit-down dinner

Mezzanine floor:
26 guests

Lower level:
34 guests
across two tables

Total sit down capacity:
60 guests

B



SELECT YOUR MENU

It's time to taste the best of Bespoke.



Not all dietary requirements can be accommodated on this menu. Please inform us of your needs in advance so we can design a bespoke menu for you.

Please be aware that our products either contain or are produced in kitchens which use products containing peanuts, tree nuts, lupins, fish, shellfish, soy, milk, egg, sesame, wheat and gluten, and sulphites. We cannot guarantee any of our products are 100% allergen free.

We request all allergies or other dietary requirements please inform a staff member prior to ordering.



GROUP BREAKFAST

Table of 10pax & above | Sample Menu

\$45 PP

Local ingredients are the star of this breakfast offering, with options ranging from classic to decadent.

Guests enjoy a selection of seasonal fruits and pastries on arrival, and their choice of:

GRANOLA

Crisp flakes, toasted nuts & seeds, coconut yoghurt VG GF

AVOCADO TOAST

Smashed avocado, poached free range egg, toasted sourdough, feta, macadamia dukkah GFO

EGGS BENEDICT

Leg ham, english muffin, two free range poached eggs, hollandaise sauce, baby spinach leaves GFO

MUSHROOM BRUSCHETTA

Rye sourdough, forest mushrooms, burnt leek, walnut pesto VG GFO

BUTTERMILK PANCAKES

Blueberry compote, double cream, maple syrup

CHILLI CRAB

SCRAMBLED EGGS

Blue swimmer crab, free range scrambled eggs, fermented chilli dressing, sourdough GFO

BEVERAGES

TEA

English breakfast, earl grey, chai, sencha green, chamomile, peppermint

ESPRESSO COFFEE

MILK

Full cream, skim, almond, soy, oat, lactose free

JUICE

Orange, apple, pineapple, cranberry, tomato

| V - VEGETARIAN | VG - VEGAN | VGO - VEGAN OPTION
| GFO - GLUTEN FREE OPTION | GF - GLUTEN FREE

SHARED LUNCH

Table of 10pax & above | Sample Menu

\$69 PP

Feed me style menus
with a selection of
Bespoke favourites,
designed to be shared
and enjoyed together.

ARTISAN SOURDOUGH

Jersey butter, smoked
sea salt

SALUMI PLATE

Giardinera, lavosh

MUSHROOM & BLACK GARLIC ARANCINI

Truffled mayonnaise

COORONG MULLET

Romesco sauce, fennel &
radish salad, chimichurri

LAMB SHOULDER

Eggplant sambal, chickpeas

OPTION & Add 14 Day Dry

Aged Scotch Fillet Steak
burnt onion, bespoke butter
\$15 per person

CHIPS

Bespoke mayo

ICE CREAM OF THE MOMENT

Berry compote,
meringue rubble

B

| V - VEGETARIAN | VG - VEGAN | VGO - VEGAN OPTION
| GFO - GLUTEN FREE OPTION | GF - GLUTEN FREE





SHARED DINNER

Table of 10pax & above | Sample Menu

\$95 PP

Feed me style menus
with a selection of
Bespoke favourites,
designed to be shared
and enjoyed together.

ARTISAN SOURDOUGH
Jersey butter, smoked
sea salt

MARINATED OLIVES
Warmed, orange rind

SALUMI PLATE
Giardinera, lavosh

**MUSHROOM & BLACK
GARLIC ARANCINI**
Truffled mayonnaise

KINGFISH
Ceviche coconut, finger lime,
pickled samphire

COORONG MULLET
Romesco sauce, fennel &
radish salad, chimichurri

LAMB SHOULDER
Eggplant sambal, chickpeas

OPTION & Add 14 Day Dry
Aged Scotch Fillet Steak
burnt onion, bespoke butter
\$15 per person

CHIPS
Bespoke mayo

COS SALAD
Baby cos leaves, parmesan,
buttermilk dressing

**ICE CREAM OF
THE MOMENT**
Berry compote,
meringue rubble

| V - VEGETARIAN | VG - VEGAN | VGO - VEGAN OPTION
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CANAPÉS

Sample menu

1 hour – 3 pieces | \$29PP

2 hours – 6 pieces & 1 slider | \$55PP

3 hours – 8 pieces, 1 sliders, 1 sweet | \$69PP

COLD

SEARED BEEF FILLET
Parmesan crostini, artichoke

OYSTERS NATURAL
Champagne mignonette

SMOKED CHICKEN CORONATION
Micro celery, mango

CARAMELISED BEETROOT TARTLET,
Whipped feta, macadamia dukkah V

CURED KINGFISH CEVICHE
Citrus crème, finger lime

HEIRLOOM TOMATO
Torn basil, baby bocconcini
bruschetta V

PROSCIUTTO
Honey whipped ricotta, pomegranate

HOT

LEMONGRASS GRILLED CHICKEN
TENDERLOIN
Nuoc cham GF

CHICKEN KARAAGE
Sesame spiced schichmi mayo

PORK BELLY BROCHETTES
Chipotle bbq glaze

CHORIZO SAUSAGE PUFF ROLL
Saffron aioli

SALT & BUSH PEPPER LEAF
DUSTED SQUID
Bespoke mayo

TOMATO ARANCINI
Parmesan cream V

GRILLED HALOUMI SKEWER
Chimichurri V GF

MINI PIZZA
Topped with back garlic, mixed
mushrooms, pecorino V

POTATO & CAULIFLOWER SAMOSA
Mint chutney V

SLIDER

SOUTHERN FRIED CHICKEN SLIDER
Paprika aioli

WAGYU CHEESEBURGER SLIDER,
Mustard mayo, pickles

CHIPOTLE PULLED JACKFRUIT SLIDER
Slaw V

SWEET

CHOCOLATE BROWNIE BITES
Double cream, praline

MINI CRÈME BRULEE
Almond biscotti

CUSTARD FILLED PROFITEROLES
Chocolate dipped

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BESPOKE PLATED BANQUET MENU

For groups of 40 or more | Sample Menu

\$95 PP

TO SHARE

ARTISAN SOURDOUGH

Jersey butter, sea salt

ENTRÉE

CHOOSE ONE

CURED OCEAN TROUT

Apple, fennel, citrus yoghurt

BEEF CARPACCIO

Black & white garlic, pecorino

BURATTA MOZZARELLA

Slow roasted beetroot, vincotto

MAINS

SERVED ALTERNATE DROP

CHOOSE TWO

BARRAMUNDI

Romesco sauce, preserved lemon

CHICKEN BREAST

Confit carrot puree,
lemon thyme jus

SCOTCH FILLET

Potato rosti, king oyster mushrooms

CHARRED CAULIFLOWER

Coconut, saffron dressing,
herb oil, dukkah VG

BEEF TENDERLOIN FILLET

Burnt onion, cavalo nero,
bespoke butter

LAMB SHOULDER

Eggplant sambal, chickpeas,
pomegranate

SIDES

TO SHARE

CHAT POTATOES

Herb roasted

COS LEAVES

Buttermilk dressing, parmesan

DESSERT

CHOOSE ONE

CRÈME BRULÉE

Double cream, biscotti

ARTISAN CHEESE

with a selection of accompaniments

ROSE PANNACOTTA

Strawberries, pistachio

B

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DRINKS TO MATCH

Bespoke's extensive wine selection is evident from the moment you enter the space, with more than 1500 bottles from all corners of South Australia and beyond lining its back wall.

Allow our team to craft a curated selection of wines, beers, premium spirits and other beverages to best complement your menu. With so many choices on offer, we can design something for every taste and every budget.

[See extended wine list](#)

CORPORATE DAY PACKAGES

Gathering for more than just a meal? Our private Dining Room can be yours for a full day and is ideally suited to corporate workshops, team day or extended gatherings.

Hire of Bespoke's Private Dining Room includes exclusive day use, boardroom style set-up for up to 20 guests, note pads and pens, table mints and still and sparkling water. Day delegate packaging is at an additional cost.

| Full day venue hire:
9am to 5pm – \$1,500

Audio Visual all included:

- | Sony 75" UHD TV
- | Motorised TV Stand
- | Crestron AirMedia Kit to wirelessly display content from your own Laptop/Device
- | Biamp Video Conferencing Bar (Camera, Microphone & Speakers)
- | House music tailored to your event

Alternatively, speak with our team about booking the entire restaurant or working with Adelaide Oval events.

All set up config's

120 m² | 17m x 7m approx

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DAY DELEGATE PACKAGE

\$81PP | Full day

\$20PP | Tea break/s only

\$61PP | Half day

\$59PP | Lunch only – 2 Courses

TEA BREAKS

CHOOSE TWO

CHOCOLATE BROWNIE BITES

FRESH SEASONAL FRUIT

MAPLE ROASTED PUMPKIN

Blue cheese quiche

WARM MINI PIES &
SAUSAGE ROLLS

ARANCINI

Paprika aioli

WARM SWEET MUFFINS

COOKIE OF THE MOMENT

BEVERAGES

TEA

English breakfast, earl grey, chai, sencha
green, chamomile, peppermint

ESPRESSO COFFEE

MILK

Full flavour, skim, almond, soy,
oat, lactose free

LUNCH

TO SHARE

ARTISAN SOURDOUGH

Jersey butter, smoked sea salt

SALUMI

Giardinera, lavosh

MAINS

CHARRED CAULIFLOWER

Coconut, saffron dressing,
herb oil, dukkah

LAMB SHOULDER

Eggplant sambal, chickpeas, pomegranate

COORONG MULLET

Romesco, fennel & radish, chimichurri

SIDES

TO SHARE

WILD ROCKET LEAVES

Persian feta, balsamic

CHIPS

Bespoke mayo

B





LUNCH

Sample menu

TO SHARE

ARTISAN SOURDOUGH

Whipped wagyu
dripping butter

SALUMI PLATE

Giardinera, lavosh

MAINS

CHOOSE ONE

GRILLED SWORDFISH

Romesco sauce, green
beans, preserved lemons &
chimichurri GF

CHARRED CAULIFLOWER

Macadamia crema, saffron
dressing, herb oil, dukkah
VG

CHICKEN BREAST

Rosemary & garlic roasted
chicken, bread sauce, crisp
chicken skin

SIDES

TO SHARE

CHIPS

Bespoke mayo

COS SALAD

Baby cos leaves, parmesan,
buttermilk dressing

| V - VEGETARIAN | VG - VEGAN | VGO - VEGAN OPTION
| GFO - GLUTEN FREE OPTION | GF - GLUTEN FREE

TERMS & CONDITIONS

Adelaide Oval is a multi-purpose entertainment venue hosting a wide range of events including AFL, Cricket, international sporting events, concerts and other major events year round. The AFL fixture is released in late October each year for the following season and the Cricket fixture is released in July each year for the upcoming season. Major event bookings are taken on an ad hoc basis.

On major event days, we are not able to hold private functions or bookings. While we do take bookings in advance, should a sporting event or other major event booking fall on the same day as a private event booking, the private event may need to be relocated or changed in date.

Should a sporting or other major event booked around the same time as a private function require rehearsals, sound checks or other sound, noise or site restricting activities, our team will work with you with to minimise any disruption to your booking and keep you informed of any changes.

1. Bespoke Private Room Events

- A deposit of \$2,500.00 (minimum spend) is required to secure the event.
- All food and beverage selections must be confirmed seven (7) business days prior to the event.
- The final number of guests and dietary requirements must be confirmed by close of business three (3) business days prior to event date.
- Menus feature seasonal produce and are subject to change without notice.
- Between date of booking confirmation until 30 days prior to arrival – the reservation may be cancelled without penalty.
- Within 30 days prior to arrival – any cancellation will incur full retainment of the initial deposit.
- At the time of quoting, we do have availability; however, no rooms are held until deposit is received.
- If the venue or equipment is damaged by you, a guest attending your event or a contractor you have engaged, you will be responsible for paying the cost of repairing and making good any damage, along with any losses incurred by the venue due to the damage.

- We practice Responsible Service of Alcohol in compliance with the Liquor Licensing Act 1997 (SA), alcohol will not be supplied to minors under the age of 18 or anyone deemed to be intoxicated.

2. Bespoke Restaurant and Semi Private Dining

- A \$20.00 deposit per person to the total of the estimated guest numbers, is required as a deposit payable to confirm booking.
- All food and beverage selections must be confirmed seven (7) business days prior to the event.
- The final number of guests and dietary requirements must be confirmed by close of business three (3) business days prior to event date.
- Menus feature seasonal produce and are subject to change without notice.
- Between date of booking confirmation until 14 days prior to arrival – the reservation may be cancelled without penalty.
- Within 14 days prior to arrival – any cancellation will incur full retainment of the initial deposit.
- At the time of quoting, we do have availability; however, no rooms are held until deposit is received.
- Access to the Bespoke Private Dining Room for breakfast events is from 6am until 10:30am, lunch events 11:30am until 5:00pm and dinner events from 6pm until midnight, unless alternate arrangements are made in advance. Guests are welcome to utilise the Bespoke lounge or alfresco areas before and after events.
- If the venue or equipment is damaged by you, a guest attending your event or a contractor you have engaged, you will be responsible for paying the cost of repairing and making good any damage, along with any losses incurred by the venue due to the damage.
- We practice Responsible Service of Alcohol in compliance with the Liquor Licensing Act 1997 (SA), alcohol will not be supplied to minors under the age of 18 or anyone deemed to be intoxicated.

3. Corporate Day Packages

- The total cost of venue hire, \$1,500 per day, is required as a deposit payable to confirm the booking.
- All food and beverage selections must be confirmed seven (7) business days prior to the event.
- The final number of guests and dietary requirements must be confirmed by close of business three (3) business days prior to event date.
- Menus feature seasonal produce and are subject to change without notice.
- Between date of booking confirmation to 30 days prior to arrival – the reservation may be cancelled without penalty.
- Within 30 days prior to arrival– any cancellation will incur full retainment of the initial deposit.
- At the time of quoting, we do have availability; however, no rooms are held until deposit is received.
- Access to The Bespoke Private Dining Room is from 9am and unless arranged prior, it must be vacated by 5:30pm to allow for dinner service. Guests are welcome to utilise the Bespoke lounge or alfresco areas after 5:30pm.
- If the venue or equipment is damaged by you, a guest attending your event or a contractor you have engaged, you will be responsible for paying the cost of repairing and making good any damage, along with any losses incurred by the venue due to the damage.
- We practice Responsible Service of Alcohol in compliance with the Liquor Licensing Act 1997 (SA), alcohol will not be supplied to minors under the age of 18 or anyone deemed to be intoxicated.

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OVAL

HOTEL

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